ATE O'CLOCK
RESTAURANT & BISTRO

VEGAN (VE)
VEGETARIAN (V) MENU

NIBBLES & STARTERS

MARINATED OLIVES (VE) 5

WARM BREAD SELECTION 7
Olive oil & balsamic vinegar (VE)
or hummus & red onion marmalade (VE)

SOUP OF THE DAY 8
With bread (VE) & flavoured butter (V)

BREADED GOATS CHEESE 9
Red onion marmalade, radish & dressed leaves (V)

SAUTEED GARLIC WILD MUSHROOMS 9
On sourdough bread (V) *vegan available*

DEEP FRIED BRIE 9.5
Honey fig jam & dressed leaves (V)

BAO BUNS 12
Grilled halloumi, hummus & chilli jam (V)
or Garlic wild mushrooms (VE)

GARLIC CIABATTA (V) 5.5
add cheese +1

MAIN COURSES

WARM HALLOUMI SALAD 19
Poached egg, new potatoes, olives, roasted cauliflower, kale, garlic & warm bread (V)

GRILLED HALLOUMI BURGER 19.5
Lettuce, gherkin, beef tomato, red peppers & burger sauce, with hand cut chunky chips & chunky coleslaw (V)

SWEET POTATO CHICKPEA BURGER 19
Lettuce, gherkin, beef tomato, chilli jam & hummus with hand cut chunky chips & dressed leaves (VE)

WINTER NUT ROAST 23
Roasted potatoes, seasonal vegetables & a red wine jus (VE)

WILD MUSHROOM LINGUINI 18
White wine cream sauce, finished with a parmesan crisp (V)

TOMATO & VEGETABLE LINGUINI 18
Mixed vegetables & cherry tomatoes, in a Napoli sauce (VE)

BUTTERNUT SQUASH RISOTTO 19
Ribblesdale ash goats cheese, sage & pine nuts (V) *vegan available*

WILD MUSHROOM & PISTACHIO RISOTTO 22
White truffle oil, pistachio crumb & a parmesan crisp (V) *vegan available*

SIDE DISHES

SKINNY FRIES	4.5
HAND CUT CHUNKY CHIPS	5
HOUSE SALAD	4.5
CREAMED CABBAGE	5.5
CHUNKY COLESLAW	4.5
PARMESAN & RED WINE JUS MASH	6
ROASTED POTATOES	5
MAPLE ROASTED CARROTS & PARSNIPS	5.5
SAUTEED SPROUTS	5.5

DESSERTS

DARK CHOCOLATE BROWNIE WITH HONEYCOMB ICE CREAM	8.5
STICKY TOFFEE PUDDING WITH CREAM OR ICE CREAM (V)	9.5
VANILLA & STRAWBERRY CRÈME BRULEE (V)	9
ATE O'CLOCK CHEESECAKE (V)	9.5
3 SCOOP SELECTION OF ICE CREAM (V)	7
SORBET & SEASONAL FRUIT (VE)	7.5
ATE O'CLOCK THREE CHEESE BOARD WITH CRACKERS, FRUITS & CHUTNEY (V)	13
ATE O'CLOCK FIVE CHEESE BOARD WITH CRACKERS FRUITS & CHUTNEY (V)	15
ATE O'CLOCK SEVEN CHEESE BOARD WITH CRACKERS, FRUITS & CHUTNEY (V)	17

COCKTAILS

AFTER ATE (V)	LEMON CHEESECAKE (VE)
Baileys | Creme de Cacao |	Limoncello | Lemon Juice |
Creme de Menthe | Milk | Cream	Licor 43 | Gingerbread Syrup
9.75	10

An optional 10% service charge will be added to your final bill. 100% of which will be distributed amongst the staff working here today.
Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.